GOOD NEWS FOR HOMEMAKERS

By Shirley W. Walton Extension Agent

APPLES

The many varieties of apples grown in Virginia differ widely in appearance, flesh characteristics, and suitability for different uses. Many persons have favorite varieties for applesauce, for pies, for baking, and for eating as fresh fruit. Whatever variety you choose, select firm, well-colored apples. Avoid overripe apples and apples affected by freeze.

A bushel of apples weighs about 48 pounds and will yield 18 to 20 quarts of frozen or canned apples.

FREEZING APPLE SLICES

Wash, peel, and core apples. Slice into twelfths or sixteenths.

Syrup pack. (Preferred if slices are to be used without cooking.) Make 40-percent syrup by dissolving 3 cups sugar in 4 cups water. Chill. When ready to use, add crystalline ascorbic acid or an ascorbic acid mixture to syrup. Slice apples into cold syrup.

Package apple slices. If using rigid containers, add enough syrup to cover. Put a piece of crumpled waxed paper on top to keep the apple slices down in the syrup. Leave ½ to 1½-inch headspace -- the smaller amount for wide topped pint containers; the larger amount for narrow topped quart containers. Seal. Freeze; store at 0°F. or below.

Sugar pack. (Preferred for slices to be used in pies.) Slice into cold water containing an ascorbic acid mixture (follow directions on package) or salt (2 tablespoons salt per gallon of water) to prevent darkening. Drain.

Sprinkle ½ cup sugar over each 4 cups of apples. Turn apples gently until sugar has dissolved. Package, leaving headspace as in syrup pack. Seal. Freeze; store at 0°F or below.

Unsweetened pack. Follow directions for sugar pack but omit sugar.

CANNING APPLE SLICES

Wash, peel, and core apples. Quarter or slice. Treat apples to prevent darkening with a powdered ascorbic acid mixture, according to package directions. An older but less effective method is to drop apple slices into water containing 2 tablespoons each of salt and vinegar per gallon of water. The apple slices treated in this way must be thoroughly drained before packing.

Boil apple slices in a thin syrup (2 cups sugar to 4 cups water) for 5 minutes. Pack hot fruit into jars. Cover with hot syrup leaving ½-inch headspace. Remove air bubbles by running knife or spatula between food and jar. Adjust jar lids.

Process in boiling water bath canner (212°F.).

Pint jars	15 minutes
Quart jars	20 minutes

APPLESAUCE

Make applesauce in usual way. **To freeze**, pack into containers leaving headspace as in syrup pack for apple slices. Seal. Freeze; store at 0°. or below. **To can**, pack hot applesauce into jars leaving ¼-inch headspace. Remove air bubbles by running knife or spatula between jar and food. Adjust jar lids.

Process in boiling water bath canner (212°F.)

Pint jars	10 minutes
Quart jars	10 minutes

APPLE JELLY

Apples have enough natural pectin and aeid to make high-quality jellied products. Like other fruits, they have less pectin and acid when fully ripe so it is recommended that some underripe apples be used with fully ripe apples for juice for jelly making.

Sugar is needed to form a gel, to preserve the product, and for flavor. Beet and cane sugars can be used with equal success. Corn syrup or honey can replace part of the sugar. Light corn syrup could replace up to ¾ cup of the sugar in the recipe which follows; honey could replace up to 1½ cups of the sugar. Artificial sweeteners cannot be used to replace the sugar.

RECIPE OF THE WEEK

APPLE JELLY without added pectin 4 or 5-6 oz. glasses
4 cups apple juice (about 3 lbs apples)
2 tablespoons strained lemon juice, if desired
3 cups sugar

Wash apples thoroughly. Do not peel or core. Cut apples into sixths. Add 3 cups water for each 3 pounds of apples. Cover and bring to a boil. Reduce heat and simmer for 20 to 25 minutes, or until apples are soft. Pour the cooked apples into a damp jelly bag to extract juice.

Measure juice into a large kettle. Add lemon juice and sugar and stir well. Boil over high heat to 221°F., or 9° above the boiling point of water in area. Or use the spoon or sheet test to judge doneness.

Remove from heat; skim off foam. Pour hot jelly into hot, sterile jars leaving ¼-inch headspace. Seal with a lid or hot paraffin.

DRYING APPLES

Wash, peel, and core apples. Slice (the thinner the slice, the shorter the drying time). Treat slices to prevent darkening by (1) dipping in salt water (4 to 6 tablespoons salt per gallon of water) or (2) blanching in steam or hot water, or (3) partially cooking in syrup, or (4) sulfuring.

Arrange treated apple slices on trays or in flat baking pans. Dry in the sun or in an oven set at 150°F. Be sure air can circulate around trays or pans. Stir or turn slices frequently to insure uniform drying. If using oven, leave door ajar to permit moisture to escape.

Fruit is dry when pliable and leathery.

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Jaycees Make Donations

Ronnie Spiggle, center, is shown presenting checks on behalf of the Appomattox County Jaycees to Gladstone Rescue Squad and Gladstone Fire Department. Accepting the check for the Gladstone Rescue Squad is Elizabeth Banton, left; and accepting check for Gladstone Fire Department is Dorman Banton. This is just one of the many projects that the Appomattox County Jaycees participate in.

Southern States Cooperative Annual Membership Meeting Held

Mr. Edwin Anderson of Appomattox and F. C. Harris, Jr. of Appomattox were elected to the local Advisory Board at the Southern States Annual Membership meeting held in Appomattox on July 21. Over 45 stockholder-members and their families attended the session.

Mr. H. W. Coleman of Pamplin was named chairman of the local board while Edwin Anderson of Appomattox was picked as secretary.

Elected to the local Southern States Farm Home Advisory Committee were Mrs. Wallace D. Moore and Mrs. Cliff Plunkett both of Appomattox. Mrs. O. B. Garriss of Appomattox was chosen chairperson of the Farm Home Advisory Committee while Mrs. E. Marshall Stratton of Concord was named secretary.

Edwin Anderson of Appomattox was chosen as a delegate to represent the local membership at the Southern States Cooperative's 53rd Annual Stockholders Meeting to be held in November. Mr. H. W. Coleman of Pamplin was named alternate.

Mr. G. Maxey Slaten of Richmond, a regional staff representative of Southern States Cooperative, in reporting on the overall operations of the co-op for the past year, told the session that volume was over $300 million. His report placed emphasis on the importance of the cooperative movement to members, obstacles the movement has had to overcome and the members' stake in keeping their cooperative healthy so as to be able to serve their needs.

The report on local operations and services rendered to farmer members was given by Ronald Coleman, company manager of Coleman & Sons, Inc.

RED OAK TO CELEBRATE BICENTENNIAL OF CHURCH

Red Oak Baptist Church will celebrate its 200th birthday with all day services and special events on Sunday, October 3, 1976. The church organized in 1776 and moved several times to its present location on Route 26 in Oakville.

A cordial invitation is extended to the public to attend the services on October 3.

IT PAYS TO ADVERTISE
In the
TIMES-VIRGINIAN

Jordan

On the fourth Sunday morning our annual Homecoming Day began. Rev. Elliott and the Mt. Airy Choir was with us at 11 a.m. Rev. Claude Lamberth and his Men's Chorus from Baltimore was our guest Sunday afternoon, along with the Alabama Choir. Rev. Elliott was our speaker for the week in the absence of Rev. Batts who had throat trouble. We wish to thank each choir who sang during the week.

The Senior Choir will practice Saturday night at 7:30 p.m.

There will be a Lawn Party Saturday at the home of Mrs. Edna Moore (formerly Mrs. Edna Lamberth) beginning at 5 p.m. Come by and get your supper.

We extend our deepest sympathy to the family of Mrs. Elizabeth Mosley and Mrs. Cora Jones. May you find consolation in your dark hour.

Miss Stacy Trent is out of the hospital and is doing better - continue to pray for her and her family.

Oakville

Mr. and Mrs. Otho Martin, Jr. have returned home after a visit with their son and family, Mr. and Mrs. Jimmy Martin, Wes and Matt, of Memphis, Tenn. Their grandson, Wes, returned home with them for a visit.

Mr. and Mrs. Earl Burcher of Buckingham, visited Mr. and Mrs. Garland Burcher and Mrs. Lena Burcher Sunday afternoon.

Mrs. Dora Coleman spent several days last week in the home of Mrs. Maggie Gardner and Ethel.

Mr. Clarke Moore has returned home after receiving treatment at Lynchburg General Hospital. Glad he is better.

Those from this area attending the United Methodist Laity Conference last week at Lake Junaluska were Mr. and Mrs. Buster Lucado and Mr. and Mrs. Herbert Richardson.

The children of Mr. Louis Moore gathered at his home Sunday afternoon to celebrate his birthday. Others attending were Mrs. Shorter, Mrs. Nan Gilbert and Mrs. Mary Jane Burcher. They all enjoyed birthday cake and ice cream.

Armstrong Cork Company Increases Quarterly Dividend

LANCASTER, PA. - Directors of Armstrong Cork Company today voted to increase the quarterly dividend on the $1.00 par value common stock to 25c per share, payable Sept. 1 to shareholders of record Aug. 6, 1976.

This represents an increase of 8.7 percent over the previous 23c per-share record level of payout established in the second quarter of 1974.

The Armstrong directors also declared a dividend of 93-¾ cents per share on the $3.75 cumulative preferred stock, payable Sept. 15 to shareholders of record Aug. 6.

FHA Chapter Holds Planning Session

The officers of the Senior Chapter Future Homemakers of America for 1976-77 school session met in the Home Economics Department of Appomattox County High School on July 27, 1976 for a planning session.

The theme selected for the year was "Reach Out From Within".

Monthly programs planned for the year are: September - Slide presentation program of work and a tea; October - film; November - Rap Session; December - preparation for Christmas Decorations, a skit, followed by a tea and the singing of Christmas Carols; January - skit (Family Situation); February - debate, "The Right To Live"; March - joint meeting with FFA; April - speaker on "Gaining Confidence to Help Others"; May - joint meeting with HERO and a competitive fashion show.

Other activities planned for the year are a Fair Booth, Homecoming Float, Participation in Railroad Day Parade at which we plan to sell lemonade and cookies to raise money, skating party, Miss FHA, a family softball game and picnic during FHA Week in April, a Mother - Member Banquet during Vocational Education Week in February, crafts for the disadvantaged, FBLA - FHA - HERO Dinner (Christmas) and Old and New Officer Supper in May.

We also plan to raise money by selling assorted items.

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Style	Reg. Prices Bright Bronze	SALE PRICES Bright Bronze
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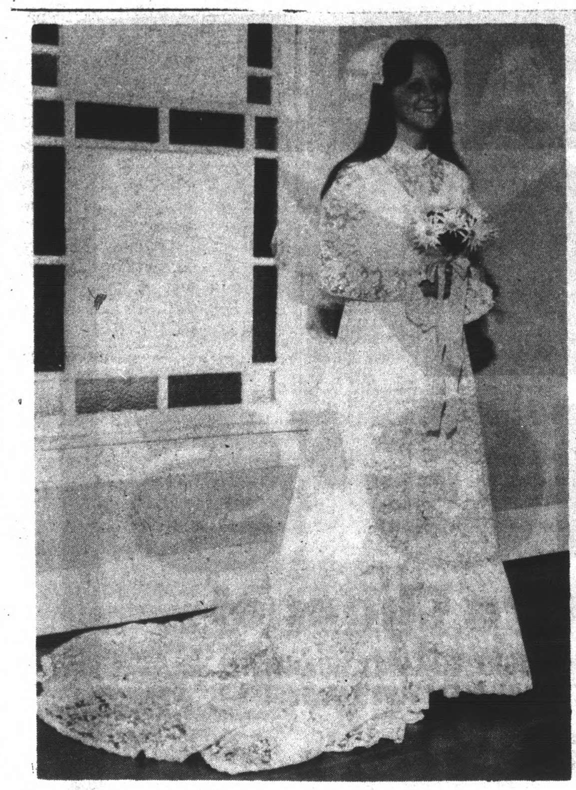


photo by Allen Austin

MRS. STEVE CLEON FRANKLIN
the former Miss Judy Lynn Bryant

Wed In Afternoon Ceremony

The marriage of Miss Judy Lynn Bryant to Steve Cleon Franklin took place on Saturday, July 31st at 4:00 p.m. in the New Hope Baptist Church in Vera.

The bride is the daughter of Mr. and Mrs. Landon Eugene Bryant of Vera and the groom is the son of Mr. and Mrs. Clarence Henry Franklin of Pamplin.

The Rev. Clarence Davis, pastor of the church, officiated at the double ring ceremony. A program of nuptial music was provided by Miss Betty Garrett, organist and Rev. James Hughes, vocalist. The music included "We've Only Just Begun", and "The Wedding Prayer."

The bride was escorted by her father and given in marriage by her parents. She wore a traditional wedding gown of chantilly lace with high victorian neckline and long sleeves accented with a ruffle of lace.

The A-line skirt flowing into a chapel train was bordered with a ruffle of lace. She wore amatching bridal veil of silk illusion net gathered into a laced headpiece with seed pearls. She carried a bouquet of daisies with matching streamers.

Mrs. Cynthia Bryant, of Appomattox was her sister's matron of honor. She wore a floor length gown of eyelet design featuring yellow with a white background. She also wore a yellow ripple hat, with white bows and carried a single daisy with yellow streamers.

Bridesmaids were Miss Mary Lee Bryant, of Appomattox, sister of the bride; Miss Shelia Franklin of Pamplin, sister of the groom; Miss Cindy Nelson of Prospect, cousin of the groom; and Miss Janice Gagneur of Appomatox, Their dresses were floor length gowns of green polyester accented by white ripple hats with green ribbons. They carried diasies with green streamers.

Miss Rebecca Lynn Turner, of Lynchburg, cousin of the bride, was flower girl. Her dress was identical to that of the bridesmaids. She wore an arrangement of small daisies in her hair.

Master Darrell Wayne Bryant of Appomattox, brother of the bride was the ring bearer.

Mr. Steve Bennett, of Pamplin, was the best man. Ushers were Mr. L. E. Bryant of Appomattox brother of the bride; Mr. Kenneth Franklin, of Pamplin, brother of the groom; Mr. Doug Franklin of Pamplin, brother of the groom; amd Mr. Michael Goins of Prospect, cousin of the groom.

Following the ceremony, Mr. and Mrs. Bryant, parents of the bride, entertained with a reception in the followship hall. Serving at the reception were Mrs. Mary Turner, of Lynchburg; Mrs. Ruby Thomas of Appomatox; and Mrs. Betty Thomas of Appomattox, all aunts of the bride. Also Mrs. Linda Franklin, of Prospect, Mrs. Gin Nelson, of Prospec,t and Mrs. Sue Franklin of Prospect, all aunts of the groom.

Appomattox, cousin of the bride attended the register. Miss Janet Thomas of Appomattox, cousin of the bride attended the reception guest book. Mrs. June Chenault of Appomattox, assisted by Mrs. Edith Scruggs also of Appomttox served as mistress of ceremonies.

The mother of the bride chose for her daughter's wedding a floor length gown of pink polyster with long sleeves and matching trim. Her corsage consisted of two light pink cymbidium orchids to compliment her gown.

The mother of the groom wore a floor length gown of mint green polyester having an empire waist with a lace bodice. The dress featured a chiffon cape with a high collar. To compliment her gown, she wore cymbidium orchids with a light green bow.

The bride is a graduate of Appomattox County High School and will attend Southside School of Practical Nursing in Farmville, Virginia.

The groom attende Appomattox County High School and is employed with Falwell Excavating in Lyncburg.

Following a wedding trip, the couple will make their home in Appomattox.

YOUNG HOMEMAKERS SET DATE FOR PICNIC

The new date has been set for the Appomattox Young Homemakers picnic - Saturday, August 21 at 6 p.m. at Holiday Lake.

All members are asked to please make plans to attend and bring their families.

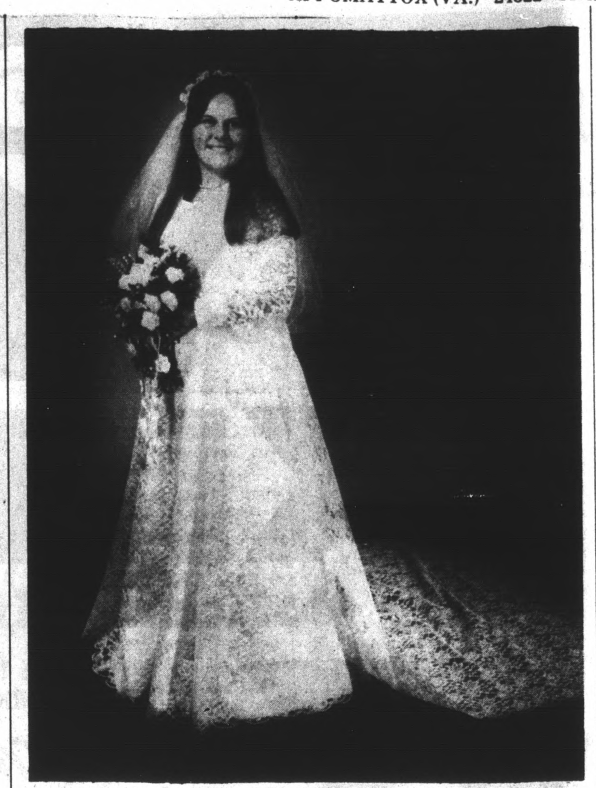


photo by Shearer Robertson

MRS. MICHAEL EDWIN WALLACE
the former Patricia Annette Doss

Wed In Afternoon Ceremony

The marriage of Miss Patricia Annette Doss to Michael Edwin Wallace took place on Saturday, July 31, at 2 o'clock in the afternoon at the Bible Baptist Church in Appomattox.

Reverend Earnie W. Lucas, pastor of the church, officiated at the double ring ceremony.

The bride is the daughter of Mr. and Mrs. Douglas O. Doss of Appomattox and the bridegroom is the son of Mr. and Mrs. Edwin Wallace of Appomattox.

The bride was escorted by her father and given in marriage by her parents. She wore a gown fashioned of poie de soin satin overlayed with bridal lace. The empire bodice was finished with long bishop sleeves with satin cuffs. The chapel train was attached at the waist by a white satin bow. Her fingertip veil was of fluted tulle attached to a Juliet headpiece which was scattered with sequins and pearls. She carried a prayer book topped with a white orchid and starburst pom poms. The bride's gown was made by her aunt, Mrs. Herbert Handy.

Mrs. Benjamin Bryant, sister of the bride, was matron of honor. She wore a floor length gown of pink floral organza over pink satin. Also a white hat trimmed with pink ribbon and carried a long stemmed pom pom mum with satin streamers. Other attendants were Mrs. Keith Martin and Miss Wanda Doss of Appomattox, cousins of the bride. Their floor-length dresses were identical to the matron of honor and they wore pink hats trimmed with pink ribbon. They carried long stemmed mums with satin streamers.

Sherri Lynn Doss, sister of the bride, was junior bridesmaid. She wore a pink floorlength gown similar to the attendants and carried a short stemmed pink mum.

Sherry Wallace, niece of the bridegroom and Ginger Bryant, niece of the bride, were flower girls. They wore floor-length gowns of white organza over satin trimmed with pink ribbon. They carried white baskets of flower petals. Brian Wallace, nephew of the bridegroom, was ring bearer. Mr. Charles Wallace was his brother's best man and ushers were Mr. Alfred Wallace of Richmond, and Mr. Robert Harris of Appomattox.

Mrs. Jerry Smith, organist, and Miss Patsy Hughes and Miss Katy Johnson provided a program of nupital music. Mrs. Raymond Jamerson served as director and Mrs. Charles Wallace was guest book attendant.

Following the ceremony the bride's parents entertained with a reception in the church fellowship hall.

The bride is a graduate of Appomattox County High School and is employed by Data Processing Co. at Appomattox Garment Co.

The groom is a graduate of Appomattox County High School and is employed by Thomasville Furniture Industries, Inc.

After a wedding trip the couple will live in Appomattox.

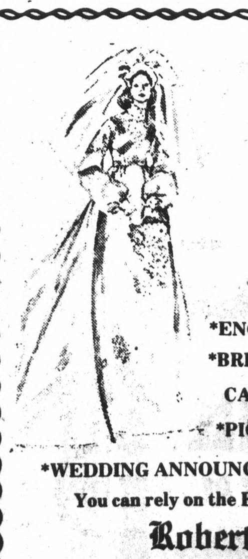
Wedding Date Set

The marriage of Delores Wooten Hoy to Teddy W. Garrett will take place at Red Oak Baptist Church August 14, 1976 at 8 p.m.

Delores Hoy is the daughter of Mr. and Mrs. Earl L. Beasley and the late Courtney H. Wooten of Appomattox.

Mr. Garrett is the son of Mr. and Mrs. Leonard C. Garrett, also of Appomattox.

Although no invitations are being sent, friends and relatives are invited to attend.



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MRS. MARK RONALD BEBAR
the former Miss Bonnie Kay Bolton

Wed In Double Ring Ceremony

The marriage of Miss Bonnie Kay Bolton to Mark Ronald Bebar took place June 5 in Arlington at the home of the bridegroom.

The bride is the daughter of Mr. and Mrs. Harry W. Bolton of Gladstone. The bridegroom is the son of Mr. and Mrs. Herbert Bebar of North Andover, Mass.

Rev. Robert Lewis of Greenbelt, Maryland officiated at the double ring ceremony.

The bride was given in marriage by her father.

Mrs. Joyce Jarrett of New Carrollton, Maryland, aunt of the bride, was matron of honor. Dennis Bebar of Andover was his brother's best man and ushers were Scott Bolton of Gladstone, brother of the bride; and Jeff Jarrett and Todd Jarrett of New Carrollton, Maryland, cousins of the bride.

The bride is a graduate of Nelson County High School. The bridegroom is a graduate of Webb Institute and Massachusetts Institute of Technology. Both are employed by the Navy Department in Washington, D.C.

After a wedding trip through the New England States, the couple will make their home in Arlington.

Society News

Mrs. W. D. Ligon of Bridgeport, Conn. will be visiting Mrs. W. R. Brightwell of Pamplin.

* * *

Mrs. Emaline Chandler is a patient in Lynchburg General Hospital recovering from a broken leg.

* * *

Mr. and Mrs. Robert Honeycutt have returned home after spending several days with relatives in Mooresville, NC.

* * *

Visiting in the home of Mr. and Mrs. Herman Puckett was their daughter and son-in-law, Mr. and Mrs. Robert A. Johnson and their children Charlene & Leigh Anne Johnson of Chesapeake, Va.

* * *

Mrs. Peggy Lee Price of Pamplin won "The Lady of the Week" on Friday's Birthday List. Her birthday is August 5.

* * *

Mrs. Edna C. Anderson visited Mr. and Mrs. George Craddock and Mr. and Mrs. Robert Craddock, of Virginia Beach, Va., over the week end.

* * *

Mr. and Mrs. J. W. Martin and Stuart Watson and Cindy Almond left Sunday morning for a week's visit with Ottway Martin in Eustis, Fla.

* * *

Mr. and Mrs. Thomas M. Richardson, Mrs. Leonard E. Anderson, Mrs. Jessie Carwile, Mrs. Ethel Lee Stanley and Mrs. Rachel F. Lawson left Saturday for a week's tour of Canada. This will be a Continental Trailways Tour with Mr. Lee Maupin as director.

They will visit Niagara Falls, Ontario, Ottowa and Montreal. En route home they will spend one night in New York City.

* * *

Mr. and Mrs. Paul Bugg, Hugh and Nadine left this week from Charlottesville on the James Whitcomb Riley for Chicago where they are spending their vacation.

Mr. and Mrs. Paul Bugg, Hugh and Nadine joined other members of the National Railroad Historical Society in Covington last Saturday for a ride on the Alleghany Scenic Railroad. They also visited in Roanoke.

* * *

Mary Belle Babcock, of Liberty Nursing Home in Lynchburg, and Mr. and Mrs. Herbert Dunn visited friends in Appomattox recently.

Mrs. Jeanne Stanley and daughter, Jan, and Mrs. Frances Hill returned home Saturday after a trip to the Carribbean on the Norweigan Liner "Skyward".

* * *

Visitors in the home of Mrs. Lorene Wootten Sunday were Mrs. Virginia Wright, Mr. and Mrs. Frankie Wright, Mr. and Mrs. Frankie Conkle, Todd and Tracie, of Richmond; Mrs. Mildred Rush, Mrs. Nellie Jamerson, Mr. Joe Coleman, of Dillwyn; Mrs. Sallie McFadden, of Lynchburg; also Mr. and Mrs. Johnnie Bryant of Appomattox.

* * *

Mr. and Mrs. Wesley C. Newcomb, Cindy and Scotty of Poquson, Virginia were week end guest of her mother, Mrs. S. J. Evans, and of his mother, Mrs. A. C. Newcomb of Lynchburg.

* * *

Mrs. William C. Hubbard and son, Robert, returned home Sunday after spending last week with her son-in-law and daughter, First Lt. and Mrs. Guy A. Woolman at Blytheville Air Force Base, Blytheville, Arkansas.

* * *

Cheryl Adams is recovering from an appendectomy at the Virginia Baptist Hospital.

* * *

Mrs. S. J. Evans was luncheon guest Sunday of Mrs. A. C. Newcomb in Lynchburg.

* * *

Jim Beamer is a patient in Lynchburg General Hospital where he is receiving treatment.

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MISS PATRICIA CAROL MARTIN

Engagement is Announced

Mr. and Mrs. Abner E. Martin, of Richmond, announce the engagement of their daughter, Patricia Carol, to Edwin Mark White, son of Mr. and Mrs. Ernest M. White, Jr., of Amherst.

Miss Martin is a 1974 graduate of Douglas Freeman High School in Richmond, and is presently employed at Henrico Doctor's Hospital. She is the granddaughter of Mr. and Mrs. Edwin M. Moore of Piney River, and the late Mr. and Mrs. T. M. Martin of Appomattox.

Mr. White is a 1974 graduate of Central Virginia Community College in Lynchburg, and is presently employed with the State Highway Department in Richmond. He is the grandson of Mr. and Mrs. E. Preston Cash of Amherst, and Mr. E. M. White Sr., and the late Mrs. E. M. White Sr., of Shipman. The wedding date is set for October 23, 1976.

Date Set For Wedding

The marriage of Miss Martha A. Harvey, daughter of Mrs. B. Curry Harvey and the late Mr. Harvey of Appomattox, to Mr. R. Kent Ramsey, son of Mrs. Anne L. Ramsey of Appomattox and Mr. Ralph D. Ramsey of Bay Street, Louis, Mississippi, will be an event of Saturday evening, August 7 at 7 p.m. at Red Oak Baptist Church in Oakville.

Relatives and friends are cordially invited to attend the wedding and reception that will follow in the fellowship hall of the church.

Luncheon Honors Miss Sullivan

Mrs. Bruce C. Washburn and Miss Penny Sue Martin honored Miss Linda Sullivan with a luncheon July 24 at 1 p.m. at the Martin home.

A flower arrangement of pink and lavender accented the table.

Among those attending were Mrs. Fleming Drinkard, mother of the bride-elect, Mrs. Clark Lewis, mother of the groom-to-be, relatives and friends of the honoree.

The hostesses presented the bride-elect with a corsage and a gift of china.

The marriage of Miss Sullivan to Mr. Ricky Lewis will take place Aug. 7, 1976 at Trinity Methodist Church.

Mrs. Lucille Blanks, a resident at the Baptist Home in Culpeper, has returned to Culpeper after spending a week with her sister, Miss Mable Hudson.

Announce Birth

The Rev. and Mrs. Hilton F. Moore, Jr. announce the birth of a daughter, Stephanie Anne, born July 24, 1976.

Paternal grandparents are Mrs. Hilton F. Moore, Sr. of New Bern, NC and the late Mr. Moore. Maternal grandparents are Mr. and Mrs. C. C. Sawyer of New Bern, N.C.

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